

# Oatmeal Rye Cake

## Ingredients

### Cake

- 1/2 cup Butter or margarine (softened)
- 1 cup Brown sugar
- 2 Eggs
- 1 tsp Vanilla
- 3 Tbsp Barley flour
- 1 1/4 cups Rye flour
- 1 cup Rolled oats
- 1 tsp Baking soda
- 1/2 tsp Salt
- 3/4 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1 1/4 cups Water

### Brown Sugar Frosting

- 1/2 cup Brown sugar
- 1/3 cup Butter or margarine (softened)
- 4 1/2 Tbsp Light cream
- 1 cup Coconut

## Recipe Instructions

Preheat oven to 350°. Cream butter and sugar together using the whips in your Bosch bowl. Add eggs and vanilla, mix. Combine dry ingredients. Alternately add dry ingredients and water to creamed mixture (batter will be thin) while jogging the machine. Pour into greased 9"x13" pan. Bake for 30 minutes.

Brown Sugar Frosting: Mix ingredients until well blended. Spread on warm cake. Broil until frosting is golden brown. (Approx. 5 min)

